

KLEIN BABYLONS TOREN 2015

BACKSBERG > BLACK LABEL RANGE

2015 KLEIN BABYLONS TOREN CABERNET SAUVIGNON MERLOT

ORIGIN

CLIMATE

SOIL TYPE

VITICULTURE

VINIFICATION

BLEND

AGEING POTENTIAL

ANALYSIS

TASTING NOTE

FOOD PAIRING

Paarl

Mediterranean

Simonsberg slopes of weathered granite and clay loam soils.

Lyre system vines with sun-worshiping, open-armed vines ensure maximum ripeness.

The smallest, waxiest berries are selected for this Bordeaux blend. Cultivars are fermented individually and remain on the skins well after fermentation is complete. This post fermentative maceration adds layer upon layer of tannin structure and contributes to a roundness and silky texture. The cultivars are then blended shortly before pressing. The wine is aged in oak barrels for 12 -18 months.

Cabernet Sauvignon 65%, Merlot 28%, Petit Verdot 7%

10 to 20 years

R/S (g/l): 2.9

TA: 6.2 Alc. % (vol.): 14.6

Violets, cassis and dried herb aromas form a complex bouquet, hinting at the palate's awaiting intensity. Ripe blackberry flavours are prominent on the firmly structured palate of fine, fruit tannins. Subtle oak derived characters of cinnamon and vanilla also evident.

pH: 3.4

This blend matches classic and special occasion meals such as roast beef and lamb. Makes a worthy gift.

